

**Amendments to the Specification:**

Please replace the paragraph from page 1, lines 11 and 24 with the following replacement paragraph:

Kitchen utensils, for example, cookware such as boilers and the like, have been developed rapidly, which were early made of iron, aluminum or ceramic and gradually superseded by stainless steel that mainly consists of ~~0Cr18Ni9~~Cr18Ni9. It is well known that early iron kitchenware is magnetic and prone to rust. Later-developed aluminum one is easy to manufacture and nonmagnetic, however, it should be under surface chemical treatment and oil injection during the manufacture process to obtain certain hardness and prevent it from oxidation, meanwhile, the inner surface of this kitchenware should be sprayed with a nonstick coating so that it can be used safely.

~~0Cr18Ni9~~Cr18Ni9 ( steel type No.304, called material SUS304 for short bellow) is a kind of Austenitic Steel, whose chemical composition(WT%) comprises: Cr 17-19, Ni 8-11, C  $\leq$  0.06, Si  $\leq$  0.00, Mn  $\leq$  0.00, S  $\leq$  0.030, P  $\leq$  0.035, and the balance of Fe. This material is nonmagnetic, corrosion proof and easy to manufacture. Furthermore, its products are antirust so that the surface is shiny and beautiful, and can be used in a gas furnace or an electric cooker. A compound base should be added to the bottom of the products when they are used in induction cookers.